

(19) World Intellectual Property Organization  
International Bureau



03 SEP 2004



✓ (43) International Publication Date  
12 September 2003 (12.09.2003)

PCT

(10) International Publication Number  
**WO 03/074017 A1**

(51) International Patent Classification<sup>7</sup>: **A61K 7/16**

(21) International Application Number: PCT/EP03/00411

(22) International Filing Date: 16 January 2003 (16.01.2003)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:  
02004880.7 4 March 2002 (04.03.2002) EP

(71) Applicant (for all designated States except US): SOCI-  
ETE DES PRODUITS NESTLE S.A. [CH/CH]; P.O. Box  
353, CH-1800 Vevey (CH).

(72) Inventors; and

(75) Inventors/Applicants (for US only): BRAUN, Marcel  
[CH/CH]; Höhenweg 5, CH-3510 Konolfingen (CH).  
ERDMANN, Peter [DE/CH]; Klaraweg 7, CH-3006 Bern  
(CH).

(74) Agent: STRAUS, Alexander; Becker, Kurig, Straus,  
Bavariastrasse 7, 80336 Munich (DE).

(81) Designated States (national): AE, AG, AL, AM, AT, AU,  
AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU,  
CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH,  
GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC,  
LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW,  
MX, MZ, NO, NZ, OM, PH, PL, PT, RO, RU, SC, SD, SE,  
SG, SK, SL, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ,  
VC, VN, YU, ZA, ZM, ZW.

(84) Designated States (regional): ARIPO patent (GH, GM,  
KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW),  
Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM),  
European patent (AT, BE, BG, CH, CY, CZ, DE, DK, EE,  
ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, SE, SI,  
SK, TR), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN,  
GQ, GW, ML, MR, NE, SN, TD, TG).

Published:

— with international search report ✓

For two-letter codes and other abbreviations, refer to the "Guid-  
ance Notes on Codes and Abbreviations" appearing at the begin-  
ning of each regular issue of the PCT Gazette.

(54) Title: STABILIZING cGMP IN AQUEOUS FORMULATION

(57) Abstract: The present invention relates to a method of stabilizing caseino-glycomacropeptide (cGMP) in aqueous formulations and reducing an off-flavor formation. In particular, the present invention comprises a formulation, having a pH below about 6 and/or comprising a hydrophobic resin and/or an off-flavor masking substance and/or agents blocking functional groups in the caseino-glycomacropeptide.

BEST AVAILABLE COPY

WO 03/074017 A1

10/506727

DT09 Rec'd PCT/PTO 03 SEP 2004

### Stabilizing cGMP in aqueous formulations

The present invention relates to a method of stabilizing caseino-glycomacropeptide (cGMP) in aqueous formulations and reducing an off-flavor formation. In particular, the present invention comprises a formulation, having a pH below about 6 and/or, comprising a hydrophobic resin and/or an agent blocking functional groups in the caseino-glycomacropeptide.

Caseino-glycomacropeptide (cGMP) is a glycosylated compound formed during the enzymatic cleavage of kappa-casein from the milk of mammals by the action of rennet or pepsin. To obtain this compound as a starting material, e.g. an acidic casein or a caseinate hydrolyzed by rennet, or even a demineralized, lactose-free sweet whey, is treated with trichloroacetic acid to precipitate the proteins, the supernatant is collected and dialyzed, and finally, the dialysate is dried.

So as to obtain cGMP on an industrial scale acidic casein or sodium or calcium caseinate is treated with rennet which results in the coagulation of para-kappa-casein. The supernatant is then acidified to a pH of about 4 - 5 in order to precipitate the calcium phospho-caseinate. After separation of the precipitate, the solution is neutralized, demineralized by reverse osmosis, and finally concentrated and dried. Other processes include flocculating whey proteins from whey emanating from cheese production, recovering the supernatant and ultrafiltrating the supernatant using membranes having a cutoff threshold of approximately 15,000 Dalton, thus producing a retentate containing the sialo-glycoproteins.

The cGMP thus obtained is utilized in a variety of different applications, such as in a supplement to nutritional formulas as anti-thrombotic, anti-diarrhoeal compound and for special amino acid diets. Due to its microbizzidal activity cGMP is also utilized in formulations for treating bacteria in the buccal cavity which are responsible for the formation of dental plaque and caries. It has been found that the capacity of Actinomyces strains and

Streptococcus strains, bacteria populating the buccal cavity and considered to be involved in the initiation and formation of dental plaque, to adhere to buccal epithelial cells, to the surface of teeth coated with saliva and to form co-aggregates with one another may be reduced by providing cGMP in dental formulations, thus diminishing the detrimental effects of said bacterial strains. In addition, cGMP is also described to participate in the effect of a remineralization of demineralized portions of tooth structures.

One of the disadvantages of such formulations, however, resides in that an off-flavor develops during storage thereof. To solve this problem the art has proposed to include binding proteins in the formulations, such as antibodies, as a means of controlling the perceptibility of odoriferous materials which may be present, more specifically undesirable flavors or fragrances or constituents thereof.

Yet, proceeding accordingly is still cumbersome and due to the materials involved also expensive.

An object of the present invention therefore resides in overcoming the shortcomings of the prior art and to provide a cGMP containing formulation, that exhibits an extended shelf life without developing off-flavor.

During the extensive studies leading to the present invention, the inventors achieved to solve this problem by providing a cGMP containing aqueous composition comprising, a hydrophobic resin and an agent, that blocks specific functional groups in cGMP, responsible for off-flavour formation, and/or by adjusting the pH of the composition to a value of less than about 7.

Surprisingly, an extension of the shelf-life of cGMP containing products may already be obtained by simply lowering the pH-value of the product below about 6. However, for many products, in particular for compositions which are intended to be used on the skin or in the orifice a higher pH-value is desirable. In order to be able provide also cGMP-containing products with a pH-value above about 6, having an extended shelf-life, the present invention

proposes the addition of a hydrophobic resin and of an agent blocking the functional groups in cGMP.

One of the main advantages of the present invention is that both, the addition of a hydrophobic resin and of an agent blocking the functional groups in cGMP and the lowering of the pH-value are complementing each other. Depending on the chosen final product and/or the desired shelf-life, a person skilled in the art may obtain stable products by tuning both, the pH-value and the amount of hydrophobic resin and blocking agent to be added. Thus, the present invention offers not only the possibility to stabilize the composition, but also to minimize the amount of the respective additives, by decreasing the pH of the product correspondingly. The minimization of food additives is very desirable both economically and in view of the acceptance of the product, as products having an low amount of food additives are highly estimated by the customers.

Additionally, the composition of the present invention not only exhibits an extended shelf-life, but surprisingly also provides an increased stability and an essentially reduced off-flavor formation, when exposed transiently during storage or transportation to temperatures above room-temperature.

In a second aspect the present invention provides a method of producing a composition, which comprises preparing a composition comprising cGMP, adding an agent, that chemically blocks functional groups in cGMP and a hydrophobic resin, and/or adjusting the pH-value to a value in the range of from about 3 to about 6.

In a third aspect the present invention provides use of the composition in the manufacture of a medicament or a composition for treating or preventing caries, plaque formation, dental diseases, diseases of the mouth cavity or gums.

Preferably, said hydrophobic resin may be selected from the group consisting of Serdolith III, Lewatit EP-63, Lewatit OC 1064, Lewatit OC 1066, Lewatit VC-OC or Amberlite XAD. In a preferred way, a food-tolerable substance is used instead of hydrophobic resin, such as

chlorophyllin, sodium octenyl succinate starch, hydroxypropyl methyl cellulose or casein. Without being bound to any theory it may be supposed that said hydrophobic resin is acting as a sorbens trapping certain off-flavor substances. The amount of the hydrophobic resin may be selected in the range of from 0.01 to about 5 wt.-%, preferably from 0.05 to about 5 wt.-%, more preferably from 0.1 to about 2 wt.-%, each based on the final product.

The blocking or masking agent may be chosen from any acid anhydride, that may be included in an aqueous formulation, or derivatives thereof. Preferred examples may be selected from the group consisting of succinic anhydride, maleic anhydride, propio-lactone, chlorophyllin and derivatives thereof, such as there isomeric forms. In the context of this application the term "derivatives thereof" comprises any compound derived from the above mentioned components by e.g. substituting moieties, as long as the activated acid component, i.e. the anhydride element remains. When utilized in a food product the blocking agent is preferably a food-grade chemical compound. Without being bound to any theory, it is supposed that said acid anhydrides react with chemical moieties of cGMP, in particular with amino groups, and thus prevent e.g. Maillard reactions or Strecker degradation reactions. The amount of the blocking agent is in the range of from about 0.005 to 1 wt.-%, preferably 0.01 to 1 wt.-%, more preferably 0.01 to 0.6 wt.-%, more preferably 0.1 to 0.5 wt.-%, each based on the final product.

The pH of the final product or composition is in the range of from about 3 to about 7, preferably in the range of from about 4 to about 6. For an lowering of the pH-value organic or inorganic acids or acidic buffer systems may be used, in particular e.g. aqueous HCl,  $H_3PO_4$  and acetic acid.

The composition contemplated by the present invention may be any aqueous formulation, preferably any composition having a water activity between 0.2 - 1, since in these formulations the detrimental effects of a degradation and/or off-flavor development are prominent. The invention is particularly suited for compositions having a water activity of between 0.7-0.9, more preferably of about 0.8. The term "water activity" is to be understood as defined in e.g. Food Chemistry, Belitz H.D., Grosch W., (1999) p.4-6, Springer. The

measurement of water activity was performed on a Hygroskop DT (Rotronic AG, Zürich, Switzerland).

5 In principle, the composition of the present invention may be any food or pharmaceutical product containing cGMP, in particular a food product having a sweet taste due to the presence of sugars or sugar substitutes, which tend to be involved in Maillard reactions (that result in an off-flavor of the product), dairy products, such as e.g. an infant formula or a pharmaceutical product, in particular a pharmaceutical product for treating or preventing dental problems, such as e.g. caries or plaque formation, or a cosmetic or an oral  
10 composition.

According to a preferred embodiment, the composition of the invention may be a product for oral hygiene or a product for any application in the mouth cavity and/or throat, in particular a tooth paste, a gel, a tooth powder, a mouth wash, a chewing gum, a tablet or a lozenge. In  
15 particular, the composition may also be a product for oral hygiene which is present in pre-applied form on any dental cleaning means, such as dental floss.

A preferred embodiment of the invention is a composition comprising cGMP, Serdolith III, and succinic anhydride or maleic anhydride.

20 The following examples illustrate the invention in a more detailed manner. It has, however, to be understood that the present invention is not limited to the examples but is rather embraced by the scope of the appended claims.

#### 25 Example 1

##### Preparation of a cGMP basis composition

A cGMP basis composition consisting of 39 wt.-% glycerol, 10 wt.-% cGMP, 0.002 wt.-% chlorohexidine (in this model added as preservative against microbial growth) and water was  
30 prepared. The resulting basis composition has an water activity value  $a_w$  of 0.8, which was determined according to manufacturer instructions (Hygroskop DT, Rotronic AG, Zürich,

Switzerland).

## Example 2

### pH-dependent off-flavor formation

5

Samples of the cGMP basis composition according to Example 1 were taken and the pH value of each of said samples was adjusted by adding either 1 M hydrochloric acid or 2 M sodium hydroxide to a pH-value in the range of between 5.5 and 8.0. All samples were stored at 49°C for 3 weeks and were subjected subsequently to organoleptic tests.

10

No off-flavor was organoleptically detectable in samples having a pH-value of less than 6. During said organoleptic tests, test persons evaluated the odor of the samples adjusted to different pH-values.

15 These results were confirmed by a volatile flavor analysis by GC-MS. The volatile flavor compounds can be extracted according to the method described by De Frutos M, Sanz J, Martinez-Castro I, (1988) Chromatographia, 25, 861-864. The GC-MS separation and identification was performed accordingly: GC - Hewlett Packard 5890 II, MS - Hewlett Packard 5972, capillary column - Supelcowax 10, 60m x 0.25 mm, 0.15 µm film thickness,  
20 Flow - 1ml helium /min, Injection volume - 1µl cold on-column, Temperature gradient - 35°C, 50°C/min to 60°C, 4°C/min to 150°C, hold for 4 min, 10°C/min to 240°C and hold for 20min, the NIST MS spectra library was used for substance identification. No peaks indicative for a known cGMP degradation product or off-flavor substance in substantial amounts could be detected in samples having a pH-value of less than about 6.

25

Additionally, also a comparison of the HPLC finger print of a freshly prepared cGMP basis composition and of the above-described samples was performed. Essentially, no changes were observed in the HPLC finger print of samples having a pH-value of less than about 6. The analytical conditions for the separation of cGMP by HPLC were the following: HPLC -  
30 Agilent 1100, Quaternary pump, diode array detector at 215nm, injection volume - 25µl, column - TSK Gel Super ODS, 2µm, 110A, 2 x 4.6mm and 100 x 4.6mm, column

temperature 50°C, mobile phase – A) 0.05% trifluoric acid in water, B) 0.035% trifluoric acid in acetonitrile, flow 2.5 ml/min, solvent gradient – 20% B to 40% B in 6min, 40% B to 50% B in 1.5min, 50% B to 95% B in 0.5min, hold for 0.5min, 95% B to 20% B in 1.5min and hold for 2min.

5

### Example 3

#### Effects of the addition of blocking agent or hydrophobic resin on the off-flavor formation

0.4 wt.-% of succinic anhydride anhydride (Merck GmbH, Darmstadt, Germany) or 2 wt.-% of Sordolith III (Fluka, Buchs, Switzerland) were added to the cGMP basis composition obtained according to Example 1. Samples were taken, the pH of said samples was adjusted as described in Example 2 to a value of 6.8 respective 6.5 and said samples were stored as described in Example 2.

15 No off-flavor formation could be detected organoleptically (experimental proceeding, see Example 2) or via GC-MS (experimental proceeding, see Example 2) even in samples having a pH-value of 6.8 respective 6.5, thus having a pH-value of above 6. For control, otherwise identical samples without the above-mentioned blocking agent and hydrophobic resin were prepared which had a detectable off-flavor in case of an pH-value of above 6.

20

### Example 4

#### Effects of the pH-adjustment or the addition of blocking/masking agent or hydrophobic resin on the off-flavor formation of dental care products containing cGMP

25 Samples of commercially identical dental care products were taken, cGMP was added and the pH value of each of said samples was adjusted by adding either 1 M hydrochloric acid or 2 M sodium hydroxide to a pH-value in the range of between 5.0 and 7.5. All samples were stored at 49°C for 3 weeks and were subjected subsequently to organoleptic tests.

30 No off-flavor was organoleptically detectable in samples having a pH-value of less than 6. During said organoleptic tests, test persons evaluated the odor of the samples adjusted to



different pH-values.

In a similar experiment, 0.25 wt.-% of succinic anhydride (Merck GmbH, Darmstadt, Germany) or 0.25 wt.-% of maleic acid anhydride (Fluka, Buchs, Switzerland) or 0.1 wt.-% propio-lactone (Acros, Chemie Brunschwig, Basel, Switzerland) or 0.01 wt.-% chlorophillin or 1 wt.-% of Levatit OC 1066 (Fluka, Buchs, Switzerland) were added to the cGMP containing dental care product composition. The pH of said samples were adjusted as described in Example 2 to a value of 7.0 and said samples were stored as described in Example 2.

No off-flavor formation could be detected organoleptically (experimental proceeding, see Example 2) even in samples having a pH-value of 7.0, thus having a pH-value of above 6. For control, otherwise identical samples without the above-mentioned blocking agent and hydrophobic resin were prepared which had a detectable off-flavor in case of a pH-value of above 6.

### Claims

1. A cGMP containing aqueous composition exhibiting a reduced off-flavor even after long storage, comprising
  - (i) a hydrophobic resin; and/or
  - (ii) an agent, that chemically blocks functional groups in cGMP; and/or
  - (iii) the pH of the composition is below about 7.
2. The composition according to claim 1, wherein the hydrophobic resin is selected from the group consisting of Serdolith III, Lewatit EP-63, Lewatit OC 1064, Lewatit OC 1066, Lewatit VC-OC or Amberlite XAD.
3. The composition according to claim 1 or 2, wherein the blocking or masking agent is selected from the group consisting of succinic anhydride, maleic anhydride, propiolactone, chlorophyllin or derivatives thereof.
4. The composition according to any of the preceding claims, wherein the pH of the final product is in the range of from about 3 to about 7.
5. The composition according to any of the preceding claims, wherein the amount of the hydrophobic resin is in the range of from 0.01 to about 5 wt.-%, preferably from 0.05 to about 5 wt.-%, more preferably from 0.1 to about 2 wt.-%, , each based on the final product.
6. The composition according to any of the preceding claims, wherein the amount of the blocking agent is in the range of from 0.005 to 1 wt.-%, preferably 0.01 to 1 wt.-%, more preferably 0.01 to 0.6 wt.-%, more preferably 0.1 to 0.5 wt.-%, each based on the final product.

7. The composition according to any of the preceding claims, which is an aqueous formulation having a water activity value between 0.2-1, preferably between 0.7-0.9 and more preferably of about 0.8.
- 5 8. The composition according to any of the preceding claims, which is a food product, a pharmaceutical product, a cosmetic or an oral composition.
9. The composition according to claim 4 or 7, which is a product for oral hygiene, a tooth paste, a gel, a tooth powder, a mouth wash, a chewing gum, a tablet or a  
10 lozenge.
10. A method of producing a composition according to any of the claims 8 or 9, which comprises:  
preparing a composition comprising cGMP,  
15 adding an agent chemically blocking functional groups in cGMP and a hydrophobic resin, and/or  
adjusting the pH to a value in the range of from about 3 to about 7.
11. Use of a composition according to any of the claims 1 to 7 in the manufacture of a  
20 medicament or a composition for treating or preventing caries, plaque formation, dental diseases, diseases of the mouth cavity or gums.

# INTERNATIONAL SEARCH REPORT

International Application No

PCT/EP 03/00411

**A. CLASSIFICATION OF SUBJECT MATTER**  
IPC 7 A61K7/16

According to International Patent Classification (IPC) or to both national classification and IPC

**B. FIELDS SEARCHED**

Minimum documentation searched (classification system followed by classification symbols)

IPC 7 A61K A23C

Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched

Electronic data base consulted during the international search (name of data base and, where practical, search terms used)

EPO-Internal, WPI Data, PAJ

**C. DOCUMENTS CONSIDERED TO BE RELEVANT**

Category *	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
X	US 5 853 704 A (GAFFAR ABDUL ET AL) 29 December 1998 (1998-12-29) column 2, line 25 - line 67 column 3, line 6 - line 22 column 3, line 48 - column 4, line 8 column 4, line 43 - line 67	1, 4, 7-11
X	EP 0 575 121 A (ROHM & HAAS) 22 December 1993 (1993-12-22) page 2, line 38 - line 58 page 3, line 13 - line 18 page 3, line 32 - line 49 page 4, line 28 - line 32	1, 2, 5-11
	-/--	

☒ Further documents are listed in the continuation of box C.

☒ Patent family members are listed in annex.

\* Special categories of cited documents :

- \*A\* document defining the general state of the art which is not considered to be of particular relevance
- \*E\* earlier document but published on or after the international filing date
- \*L\* document which may throw doubts on priority claim(s) or which is cited to establish the publication date of another citation or other special reason (as specified)
- \*O\* document referring to an oral disclosure, use, exhibition or other means
- \*P\* document published prior to the international filing date but later than the priority date claimed

- \*T\* later document published after the international filing date or priority date and not in conflict with the application but cited to understand the principle or theory underlying the invention
- \*X\* document of particular relevance; the claimed invention cannot be considered novel or cannot be considered to involve an inventive step when the document is taken alone
- \*Y\* document of particular relevance; the claimed invention cannot be considered to involve an inventive step when the document is combined with one or more other such documents, such combination being obvious to a person skilled in the art.
- \*G\* document member of the same patent family

Date of the actual completion of the international search

12 March 2003

Date of mailing of the international search report

21/03/2003

Name and mailing address of the ISA

European Patent Office, P.B. 5818 Patentlaan 2  
NL - 2280 HV Rijswijk  
Tel: (+31-70) 340-2040, Tx. 31 651 epo nl,  
Fax: (+31-70) 340-3016

Authorized officer

Menidjel, R

# INTERNATIONAL SEARCH REPORT

International Application No  
PCT/EP 03/00411

## C.(Continuation) DOCUMENTS CONSIDERED TO BE RELEVANT

Category *	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
A	<p>US 4 975 289 A (AMEYAMA MINORU ET AL)  4 December 1990 (1990-12-04)  column 2, line 49 - line 68  column 5, line 8 - line 24  column 6, line 41 - line 50</p>	1,4,8-10

# INTERNATIONAL SEARCH REPORT

Information on patent family members

International Application No

PCT/EP 03/00411

Patent document cited in search report		Publication date	Patent family member(s)	Publication date
US 5853704	A	29-12-1998	AT 213402 T	15-03-2002
			AU 738420 B2	20-09-2001
			AU 9317098 A	12-04-1999
			BR 9812363 A	19-09-2000
			CA 2303370 A1	01-04-1999
			CN 1271268 T	25-10-2000
			DE 69803937 D1	28-03-2002
			DE 69803937 T2	17-10-2002
			DK 1017362 T3	17-06-2002
			EP 1017362 A1	12-07-2000
			ES 2173619 T3	16-10-2002
			JP 2001517610 T	09-10-2001
			PT 1017362 T	30-08-2002
			WO 9915142 A1	01-04-1999
			ZA 9808593 A	22-03-2000
EP 0575121	A	22-12-1993	AT 177596 T	15-04-1999
			AU 4002293 A	23-12-1993
			BG 97870 A	27-05-1994
			CA 2097864 A1	17-12-1993
			CN 1085048 A	13-04-1994
			CZ 9301152 A3	19-01-1994
			DE 69323929 D1	22-04-1999
			DE 69323929 T2	02-12-1999
			EP 0575121 A1	22-12-1993
			ES 2129068 T3	01-06-1999
			FI 932736 A	17-12-1993
			HR 930979 A1	31-12-1995
			HU 65530 A2	28-06-1994
			IL 105926 A	04-08-1996
			JP 6098696 A	12-04-1994
			KR 258478 B1	01-06-2000
			NZ 247825 A	26-04-1996
			PL 299346 A1	10-01-1994
			RO 113801 B1	30-11-1998
			SI 9300323 A	31-12-1993
			SK 59293 A3	12-01-1994
US 4975289	A	04-12-1990	JP 1984851 C	25-10-1995
			JP 7004186 B	25-01-1995
			JP 63219347 A	13-09-1988
			JP 8022220 B	06-03-1996
			JP 63240770 A	06-10-1988
			JP 1973263 C	27-09-1995
			JP 6097959 B	07-12-1994
			JP 62294046 A	21-12-1987
			AU 599987 B2	02-08-1990
			AU 7417487 A	17-12-1987
			AU 585821 B2	22-06-1989
			CN 87105421 A, B	26-10-1988
			DE 3774203 D1	05-12-1991
			EP 0255588 A2	10-02-1988
			KR 8904902 B1	30-11-1989

**This Page is Inserted by IFW Indexing and Scanning  
Operations and is not part of the Official Record**

**BEST AVAILABLE IMAGES**

Defective images within this document are accurate representations of the original documents submitted by the applicant.

Defects in the images include but are not limited to the items checked:

- ☐ BLACK BORDERS
- ☐ IMAGE CUT OFF AT TOP, BOTTOM OR SIDES
- ☒ FADED TEXT OR DRAWING
- ☐ BLURRED OR ILLEGIBLE TEXT OR DRAWING
- ☐ SKEWED/SLANTED IMAGES
- ☐ COLOR OR BLACK AND WHITE PHOTOGRAPHS
- ☐ GRAY SCALE DOCUMENTS
- ☐ LINES OR MARKS ON ORIGINAL DOCUMENT
- ☐ REFERENCE(S) OR EXHIBIT(S) SUBMITTED ARE POOR QUALITY
- ☐ OTHER: \_\_\_\_\_

**IMAGES ARE BEST AVAILABLE COPY.**

**As rescanning these documents will not correct the image problems checked, please do not report these problems to the IFW Image Problem Mailbox.**